



## Continental Breakfasts

### **continental collage I \$14**

seasonal selection of market style cubed fruit and berries, variety of freshly baked breakfast breads, croissants and bagels, butter, preserves, honey and assorted cream cheeses, chilled orange, apple, cranberry and grapefruit juices, fresh brewed coffee, decaffeinated coffee and assorted Bigelow teas, whole fresh fruit

### **executive continental I \$17**

seasonal selection of market style cubed fruit and berries, variety of freshly baked breakfast breads, croissants, bagels and pastries, butter, preserves, honey and assorted cream cheeses, chilled orange, apple, cranberry and grapefruit juices, fresh brewed coffee, decaffeinated coffee and assorted bigelow teas, assorted yogurts, house made granola and cereals, whole fresh fruit, variety of breakfast bars

We Proudly Serve Starbucks Coffee add to any menu item for an additional \$2

\*Contains or may contain raw or under cooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



## Plated Breakfasts

breakfasts include

all plated breakfasts include the following: croissants, muffins and breakfast breads, butter, margarine, jams, fruit preserves and honey, fresh squeezed orange, grapefruit and cranberry juices, fresh brewed coffee, decaffeinated coffee and assorted Bigelow teas

We Proudly Serve Starbucks Coffee add to any menu item for an additional \$2

### **bon jour I \$14.50**

cinnamon raisin French toast with warm maple syrup and fresh fruit

### **napoleon I \$13**

fresh strawberry crepes with maple cream butter, chopped macadamia nuts and fresh fruit

### **american favorite I \$16**

scrambled eggs with choose two: fresh herbs, green chili salsa, cheddar cheese or bell peppers, served with breakfast potatoes and maple pepper smoked bacon

### **classic griddle I \$17.75**

ciabatta French toast with warm maple syrup, chicken apple & sage sausage links, fresh fruit garnish

### **florentine I \$17.75**

poached egg whites, fresh spinach, broiled tomato, maple pepper bacon and fresh salsa

### **accelerator I \$22.50**

grilled petit filet mignon, smoked cheddar scrambled eggs and breakfast potatoes

### **eggs benedict I \$19**

traditional poached eggs with smoked canadian bacon and herb hollandaise

### **quiche I \$17.75**

vegetable tart with mushrooms, broccoli, leeks and brie cheese

### **caliente I \$15.50**

soft flour tortilla filled with scrambled eggs, chorizo sausage, jack cheese, green chili peppers, sour cream and cilantro salsa served with fresh fruit compote

### **crunchy grilled French toast I \$15.50**

whole wheat bread dipped in low cholesterol eggs and crushed corn flakes, served with fresh berries, bananas and promise spread(low cholesterol/low fat)

### **steak and eggs I \$19.50**

with wild mushroom and bacon hash (carb conscious)

### **scrambled egg beaters I \$13.75**

with fresh chives, steamed broccoli and broiled tomato(low cholesterol)

We Proudly Serve Starbucks Coffee add to any menu item for an additional \$2

## Buffet Breakfasts



### **good morning I \$22.25**

selection of chilled juices, fresh seasonal fruit and berries, flavored yogurts, assorted dry cereals with 2% and skim milk, farm fresh scrambled eggs with fine herbs, french toast with warm maple syrup, brown maple bacon and link sausage, breakfast potatoes, assorted breakfast pastries with sweet creamery butter and fancy preserves, coffee, decaffeinated coffee and selection of bigelow teas

### **sunrise I \$24.75**

selection of chilled juices, fresh seasonal fruit and berries, flavored yogurts, homemade almond granola, assorted dry cereals with 2% and skim milk, malted waffles with fresh berries and warm syrup, farm fresh scrambled eggs with fine herbs, cheese blintzes with fresh berry compote, brown maple bacon and link sausage, breakfast potatoes, assorted breakfast bakeries, bagels and coffee cake cream cheese, sweet creamery butter and fancy preserves, coffee, decaffeinated coffee and selection of bigelow teas we proudly serve starbucks coffee add to any menu item for an additional \$2

### **champion I \$29**

selection of chilled juices, fresh seasonal fruit and berries, flavored yogurts, dried fruit, selection homemade almond granola, assorted dry cereals with 2% and skim milk, smoked salmon display with capers, cream cheese, red onions, tomatoes and cucumbers, omelet station: (prepared to order with a choice of sautéed garden fresh vegetables, crisp bacon, honey roast ham, spinach, pepper jack cheese and fresh salsa [egg beaters available]) french toast with warm maple syrup, brown maple bacon and link sausage, breakfast potatoes, assorted breakfast bakeries, bagels and coffee cake cream cheese, sweet creamery butter and fancy preserves, coffee, decaffeinated coffee and selection of bigelow teas

### **fitness I \$23.50**

selection of chilled juices, fresh seasonal fruit and berries, flavored yogurts, cholesterol-free scrambled egg beaters with garden vegetables, carrot bran muffins, turkey sausage, multi-grain pancakes with lite syrup, coffee, decaffeinated coffee and selection of bigelow teas attendant required I \$85 each based on one attendant per 35 guests

\*Contains or may contain raw or under cooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



## Enhancements

### enhancements

for any full continental or breakfast burritos | \$6 ham and cheese croissant sandwich | \$6 sausage, egg and cheese biscuit | \$6 bacon, egg and cheese on english muffin | \$6 scrambled eggs (eggs or egg beaters) | \$5 bacon or sausage | \$5 biscuits and gravy | \$5 fruit smoothies | \$5 grilled pineapple skewers | \$4 seasonal antioxidant shooters | \$4 fresh fruit yogurt parfaits | \$4 scones | \$4 oatmeal brulee | \$3 baked apples with cinnamon and cranberries | \$3 oatmeal with dried fruits | \$3 hard boiled eggs | \$3 cottage cheese | \$3 european meat and cheese display | \$8 smoked salmon display | \$8 assorted cold cereals | \$5 assorted fruit yogurts and housemade granola | \$5  
We Proudly Serve Starbucks Coffee add to any menu item for an additional \$2

### action station enhancements

for any full continental or breakfast omelet station | \$10 breakfast burrito bar | \$10 waffle station | \$9 assorted gourmet pancake station | \$9 smoothie station | \$9 \$85 attendant charge for action stations based on one attendant per 35 guests

\*Contains or may contain raw or under cooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee



## Meeting Refreshments

all items are priced per person

### bakeries

muffins and danish with fruit preserves and butter | \$4.50 donuts | \$4.50 sliced breakfast breads with fruit preserves and butter | \$4.50 fresh baked croissants with fruit preserves and butter | \$4.50 bagels with assorted cream cheeses | \$4.50 assorted brownies | \$4.50 fresh baked assorted cookies | \$4.50 scones with fruit preserves and butter | \$4.50 miniature warm cinnamon rolls | \$4.50 lemon squares | \$4.50

### breakfast items

assorted fruit yogurts with house made granola | \$5 assorted cold cereals and milk | \$5 assorted breakfast sandwiches | \$6 assorted granola, nutri-grain and energy bars | \$4 whole fruit | \$4 seasonal selection of sliced fruit and berries | \$6

### specialty items

ice cream novelties | \$5.50 natural fruit juice bars | \$4.50 candy bars | \$4.50 jumbo pretzels with cheese sauce | \$5.50 chocolate dipped strawberries | \$5 chocolate covered peanuts | \$6.50 chocolate covered pretzel rods | \$5.50 chef's selection of miniature pastries | \$6.50 mixed nuts | \$3.50 cashews | \$7.50 pita bread with hummus, romesco and tapenade dips | \$7.50 domestic cheese and fruit display | \$7.50 tortilla chips with salsa, sour cream, warm cheese sauce and guacamole | \$6.50

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

## Beverage and Thirst Quenchers



all items are priced per person beverage assortment of coffee, decaffeinated coffee, Bigelow teas, diet and regular soda, bottled water | \$9

We Proudly Serve Starbucks Coffee add to any menu item for an additional \$2  
cold beverage assortment of diet and regular soda, bottled water and flavored iced teas | \$6  
freshly brewed coffee, decaffeinated coffee and selection of Bigelow teas | \$5  
gallon of Folgers Coffee (regular or decaf) | \$40  
gallon of Starbucks Coffee (regular or decaf) | \$52  
assorted regular and diet sodas | \$4  
assorted bottled juices | \$5  
carafe of orange juice, grapefruit juice and cranberry juice | \$4  
Gatorade | \$5  
vitamin waters & energy drinks | \$6  
Starbucks frappuccinos on ice | \$6  
flavored iced teas | \$5  
assorted Jones sodas | \$6  
hot chocolate, warm apple cider and spiced tea | \$5  
cold fresh 2% or skim milk | \$4

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



## Plated Lunches

all entrees include

soup or salad, assorted bread basket and sweet creamery butter, dessert and freshly brewed coffee, decaffeinated coffee and Bigelow tea selection

We Proudly Serve Starbucks Coffee add to any menu item for an additional \$2

### soups

steak and potato soup, hearty chicken noodle soup, garden vegetable soup with cranberry beans and pesto oil, New England style clam chowder accompanied by garlic croutons, slow roast tomato with basil crème fraiche and pecorino cheese, chef's house made soup of the day (maximum 30 people)

### salads

petite Caesar salad with focaccia croutons, market salad: baby field greens, Roma tomato and English cucumbers  
steakhouse salad: romaine, diced tomatoes, crumbled bacon, tossed in ranch dressing, spinach salad: fresh spinach leaves with strawberries, toasted almonds, pecorino cheese and citrus vinaigrette, grilled seasonal vegetables with sliced yellow tomatoes, saga bleu cheese, balsamic syrup (additional \$3.75) field greens topped with candied pecans, dried cranberries and feta cheese

### desserts

Florida key lime pie, caramel apple granny pie, classic vanilla crème brulee served with fresh berries and pirouette cookies (additional \$3.50) fresh strawberries with chantilly crème, New York cheesecake with fresh strawberries, chocolate indulgence cake with raspberry coulis and chocolate sauce, reese's peanut butter pie, triple berry torte, graeter's ice cream: vanilla, chocolate or raspberry chocolate chunk (additional \$4 per person)

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

\*Contains or may contain raw or under cooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.



## Plated Entrees

**top sirloin (usda prime) | \$24.75**

with Yukon grilled mashed potatoes and grilled asparagus

**grilled petite filet mignon | \$28**

caramelized shallots and cognac demi glace, Yukon garlic mashed potatoes, tobacco onions

**roasted loin of pork | \$22.25**

sliced loin of pork over smoked gouda mashed potatoes, sautéed crimini mushrooms and wilted baby spinach

**grilled fresh Atlantic salmon | \$22.25**

with French green beans, basmati rice, red pepper coulis

**braised rosemary chicken | \$22.25**

roasted vegetables and whipped potatoes

**pretzel crusted chicken | \$22.75**

with three cheese mac and cheese, cajun green beans and dijon sauce

**miso tuna | \$25**

served with wasabi mashed potatoes, shiitake mushroom soy sauce, wakame seaweed salad

**ginger seared mahi mahi | \$22.75**

topped with sweet and spicy pineapple sauce and served with steamed Asian vegetables, banana fried rice and pineapple relish





## Lighter Lunch Selections

### **Mediterranean salad | \$19.75**

herb marinated chicken breast served over orzo grains with sun-dried tomatoes, kalamata olives, feta cheese, roasted red peppers and artichoke hearts, balsamic and roasted garlic vinaigrette

### **Oriental chicken salad | \$18.75**

Asian spiced chicken breast over a bed of napa cabbage, garnished with orange segments, bean sprouts, crispy rice noodles, snow peas and red peppers, ginger and sesame vinaigrette

### **churrasco salad | \$21.25**

grilled skirt steak served on a bed of baby greens, garnished with fresh jicama, hearts of palm, red & yellow tomatoes, cilantro lime vinaigrette, fried sweet potato shoestrings

### **chicken salad wrap | \$18.75**

chicken salad with green apple and walnuts in a whole wheat tortilla, chilled pasta primavera

### **steak salad | \$21**

flat iron steak grilled to perfection, chopped romaine, Roma tomatoes, asparagus spears and fresh mozzarella cheese, peppercorn dressing(carb conscious)

### **Caesar salad | \$15**

crisp romaine and focaccia croutons with grilled chicken | \$17.75 with Gulf shrimp | \$21 with blackened salmon fillet | \$20



## Lighter Lunch Selections Continued

**cobb salad** | \$18.75

grilled chicken breast and fresh garden greens with avocado, crumbled brown maple bacon and Maytag bleu cheese, sherry walnut vinaigrette

**club wrap** | \$17.75

shaved turkey and swiss, bacon, lettuce, tomato and ancho mayonnaise, served with fresh fruit garnish and kettle chips

**turkey wrap** | \$18.75

shaved turkey, crisp garden lettuce and vine ripe tomato with no-fat ranch dressing in a whole wheat tortilla, served with fresh fruit (low fat)

**vegetarian antipasto plate** | \$19.75

balsamic grilled peppers and portobello mushroom, roma tomato, fresh mozzarella, olives, marinated artichoke hearts and orzo pasta salad, soft focaccia wedge

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

\*Contains or may contain raw or under cooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.



## Working Buffet Lunch

### **your buffet, your way\* | \$25**

individual bags of chips and pretzels, deli selection of garnishes and condiments, freshly brewed regular, decaffeinated coffee and selection of Bigelow teas  
We Proudly Serve Starbucks Coffee add to any menu item for an additional \$2

selection of two salads:

chilled pasta primavera, fresh vegetable slaw, dilled new potato salad, grilled Thai chicken salad, Greek farmer's salad, field greens salad

selection of two sandwiches & more:

imported prosciutto, hard salami, mozzarella cheese, roasted peppers and pesto on focaccia bread, albacore white tuna salad in pita pocket, roasted chicken cobb salad, hero herb and pepper roasted sirloin with Boursin cheese and arugula greens on a potato hoagie roll, grilled vegetable sandwich with provolone cheese and sun-dried tomato aioli on ciabatta bread, chicken caesar flatbread wrap, poached shrimp salad with dilled lemon dressing in a pita pocket, roasted turkey with caramelized onions, imported Swiss cheese and herb dressing on focaccia bread

selection of two desserts:

chocolate dipped strawberries, whole fresh fruit, chef's dessert selection, double chocolate fudge brownies/blondies, chocolate chip cookies, lemon squares enhancements: chef's house made soup of the day | \$2.50 additional

\*Additional \$7 per person surcharge may apply for groups of 60 and under when choosing Buffet Lunches outside of our Simply Meeting Buffet menu. Ask your Sales & Catering Manager for more information and options.

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

\*Contains or may contain raw or under cooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.



## Buffet Lunches

### **hot buffet I \$27**

water and iced tea, artisan bread and rolls

#### **choose two:**

garden salad with tomatoes, cucumbers, olives and croutons, Yukon gold potato salad, creamy cole slaw, roasted vegetable pasta salad with pesto, fruit salad panzanella, salad field greens with feta, pecans and dried cranberries, marinated wild mushroom salad with roasted red peppers, tomatoes and cucumbers in lemon vinaigrette, white bean salad with tomatoes, mushrooms and bacon, vegetable crudite

#### **choose two:**

roast sirloin of beef jardinière, pretzel chicken with Dijon cream sauce, homemade meatloaf with tomato glaze, southern fried pork loin with cherry balsamic bbq glaze, blackened tilapia with tomato lime sauce, roasted chicken with lemon rosemary sauce braised mahi mahi with lemon butter, roasted salmon with chipotle cream sauce,

#### **choose two:**

seasonal vegetable medley, garlic mashed potatoes, rice pilaf, roasted red bliss potatoes, au gratin potatoes, vegetable paella, three cheese mac & cheese, penne tossed in sun-dried tomato pesto, cavatappi pasta in roasted garlic cream sauce, green bean medley

#### **choose two:**

Kentucky derby pie, seasonal selection of pies and tortes, assorted cheesecakes, reeses peanut butter pie, caramel apple granny torte, assorted cookie bars and brownies

baked potato and salad bar I \$20

garden fresh greens, assorted garnishes with dressings, freshly baked whole grain and wheat rolls, sweet creamery butter, colossal idaho bakers selection of toppings: grilled chicken, grilled skirt steak, spicy vegetable and bean chili, sautéed broccoli and cauliflower florets, grated cheese, green onions, sour cream, bacon and sweet creamery butter seasonal fresh fruit apple strudel with vanilla sauce, coffee and iced tea



## Buffet Lunches Continued

### **simply meeting lunch buffet in atrium or restaurant I \$19.95**

chef's homemade soup of the day, create-your-own salad bar including two choices of lettuce, several protein options, and various fruits, nuts and seeds, house-made chips and various cracker options, assorted gourmet sandwiches, two daily hot entrées, pasta, vegetable, and starch prepared fresh, chef's selection of desserts, coffee and iced tea

We Proudly Serve Starbucks Coffee add to any menu item for an additional \$2

\*Additional \$7 per person surcharge may apply for groups of 60 and under when choosing Buffet Lunches outside of our Simply Meeting Buffet menu. Simply Meeting Buffet is served in Atrium or River City Grille. Space and Simply Meeting Lunch buffet is not exclusive and may be shared with other groups. Ask your Sales & Catering Manager for more information and options.

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

\*Contains or may contain raw or under cooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.



## Theme Lunches

### **country picnic I \$26**

creamy cole slaw, fried chicken salad, baked beans, fried potato wedges, watermelon, cookies and brownies, relish tray, macaroni salad, buns, cheeses and condiments choose three: hamburgers, hot dogs, grilled chicken, pulled bbq pork, turkey burgers or mini sliders

### **southwestern I \$27**

chicken tortilla soup, tomatillo mozzarella and romaine salad, black bean roasted corn and cilantro salad, nacho chips with salsa, guacamole, sour cream, deep fried cheesecake filled tortillas choose two: grilled chicken fajitas, steak fajitas, beef tacos, grilled chicken with chipotle sauce and jack cheese

### **little italy I \$27**

minestrone, caesar salad with garlic croutons, antipasto display, chilled pasta salad, breadsticks with marinara, grilled italian vegetables, tiramisu and cannolis choose two: chicken parmesan, italian sausage, peppers and onions, vegetable lasagna, meat lasagna, cheese ravioli, chicken piccata

### **southern lunch buffet I \$27**

country ham and bean soup, mixed greens with assorted dressings, creamy cole slaw, sliced watermelon, pan fried and sugared corn, mashed potatoes, country style green beans with onions, corn bread muffins and biscuits, peach cobbler with cinnamon whipped cream and strawberry shortcake choose two: deep fried southern chicken, bbq chicken, bbq beef brisket, bbq pork, country fried pork chops with bacon onion gravy, fried catfish with spicy tartar sauce



## Theme Lunches Continued

### **spa buffet I \$28.50**

tomato gazpacho, white bean hummus with pita chips, poached asparagus with citrus vinaigrette, roasted eggplant and couscous salad, spinach, avocado, grapefruit salad with coriander vinaigrette, oriental chicken salad, baby greens and herbs, thai peanut vinaigrette, grilled chicken caesar, hearts of romaine, low-fat caesar dressing, poached salmon with cucumber yogurt salad, fresh tropical fruit with berries, honey citrus yogurt, lemon sorbet and banana-nut muffins

### **seasonal/organic menu I market price**

create a seasonal organic menu with our chef using local ingredients to suit your wants and needs. Our chef will shop our local markets and vendors to create the perfect menu using only organic and local ingredients

\*Additional \$7 per person surcharge may apply for groups of 60 and under when choosing Buffet Lunches outside of our Simply Meeting Buffet menu. Ask your Sales & Catering Manager for more information and options.

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

\*Contains or may contain raw or under cooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.



## Deli Lunch Buffets

### **deli lunch buffet I \$25**

artisan breads and rolls tomatoes, onion, pickles, alfalfa sprouts and lettuce, assorted potato chips, mustard, grain mustard, mayo, pesto aioli and horseradish sauce, water, coffee and iced tea. We proudly serve Starbucks coffee-add to any menu item for an additional \$2

### **salads / choose two:**

garden salad with tomatoes, cucumbers, black olives and croutons with ranch and red wine vinaigrette, Yukon gold potato salad, creamy cole slaw, roasted vegetable pasta salad with pesto, fruit salad, tuna salad, macaroni salad, Romaine tossed with bacon, tomatoes and ranch, julienne vegetable slaw, Greek farmer's salad, field greens with feta, pecans and dried cranberries, marinated wild mushroom salad with roasted red peppers, tomatoes and cucumbers in lemon vinaigrette, white bean salad with tomatoes, mushrooms and bacon, Greek orzo salad

### **meats and cheese / choose three each:**

sliced roasted turkey, country ham, roast beef, salami, roast fresh chicken breast, corned beef provolone, swiss, havarti, aged cheddar, pepper jack, muenster

### **desserts / choose two:**

assorted cookies, tiramisu, New York cheesecake, chef's seasonal dessert selection, assorted brownies, blondies and cookie bars, derby pie, macaroons, chocolate dipped strawberries, assorted mini cheesecake bites, chocolate almond biscuit

add chef's homemade soup of the day - \$3 more per person

add chef's hot sandwich or slider - \$5 more per person

\*Additional \$7 per person surcharge may apply for groups of 60 and under when choosing Buffet Lunches outside of our Simply Meeting Buffet menu. Ask your Sales & Catering Manager for more information and options.

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

\*Contains or may contain raw or under cooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.





## Lunch on the Run

all to go lunches include condiments, disposable flatware, chilled soft drinks, water and your selection of three accompaniments:

- kettle fried or baked potato chips
- terra vegetable chips
- chef's pasta salad
- home style potato salad
- red delicious apple
- fresh fruit salad
- jumbo chocolate chip cookie
- fig newton cookies

### **deli I \$20**

imported prosciutto, salami, mozzarella, roasted peppers and pesto on focaccia

### **vegetarian wrap I \$18.75**

flour tortilla filled with grilled vegetables, mozzarella, and sun-dried tomato aioli

### **roast sirloin\* I \$22**

herb & pepper roasted sirloin\* with boursin® cheese and greens on a potato hoagie roll

### **roast beef sandwich I \$21**

boar's head roast beef, aged gouda cheese and horseradish sauce on low carb wheat grain bread  
*(carb conscious)*

### **smoked turkey wrap I \$18.75**

with lettuce, tomato and champagne mustard in a whole wheat wrap *(low fat)*

### **ham and swiss I \$20**

honey cured ham and imported swiss with grain mustard on ciabatta bread with lettuce and tomato

**A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.**

**\*Contains or may contain raw or under cooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.**



## Plated Dinners

all entrees include:

soup or salad, selection of seasonal vegetables, chef's selection of starch, assorted bread basket and sweet creamery butter, dessert and freshly brewed coffee, decaffeinated coffee, bigelow tea selection and iced tea

We Proudly Serve Starbucks Coffee add to any menu item for an additional \$2

### Soups

crème asparagus  
garden vegetable soup with cranberry beans and pesto oil  
hearty lentil soup with roast fennel and pine nuts  
steak and potato  
New England style clam chowder accompanied by garlic croutons  
slow roast tomato with basil crème fraiche and pecorino cheese  
lobster bisque, chef's house made soup of the day

### Salads

petite Caesar salad with focaccia croutons  
market salad - baby field greens, roma tomato and english cucumbers  
steakhouse salad - romaine, diced tomatoes, crumbled bacon, tossed in ranch dressing  
spinach salad - fresh spinach leaves with tomatoes, mandarin orange segments and sweet red onion vinaigrette  
grilled seasonal vegetables - sliced yellow tomatoes, saga bleu cheese, balsamic syrup  
marinated hearts of palm and fresh mango, citrus vinaigrette  
field greens topped with dried cranberries, spiced pecans, feta cheese and raspberry vinaigrette

### Desserts

included in menu price

raspberry white chocolate cheesecake brulee  
apple galette with cinnamon anglaise  
tiramisu

New York cheesecake with fresh strawberries

white chocolate mousse with fresh berries

triple layer chocolate mousse torte

chocolate indulgence cake with raspberry coulis and chocolate sauce

chocolate dipped strawberries

classic vanilla bean crème brulee served with fresh berries and a pirouette cookie crusted with chocolate and pistachios

chocolate molten lava cake

triple berry stack with key lime and white chocolate

### enhancements

chef's miniature dessert selection

Viennese table selection (minimum 25 people) | additional \$7.50

graeter's ice cream - chocolate, vanilla, raspberry chocolate chunk | additional \$5

chef crafted dessert trio | additional \$2

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



## Entrees

### Plated Dinner Entrees

**chicken milanese I \$32** crispy italian herbed chicken topped with a lemon butter sauce, amaretto glazed haricot vert beans and roasted potatoes

**chicken saltimbocca I \$33.50** roasted chicken stuffed with prosciutto ham, smoked mozzarella and fresh sage, served with saffron risotto and roasted vegetable ratatouille

**pecan crusted chicken I \$32** pecan crusted chicken breast served with roasted sweet potatoes, steamed green beans and kentucky bourbon apple cider sauce

**free range chicken I \$37** with rosemary chicken jus, grilled vegetables and potato gnocchi, tossed in a roasted garlic cream sauce

**chicken oscar I \$38** grilled chicken topped with lump crabmeat, béarnaise sauce, asparagus, served with dauphinoise potatoes

**roasted glazed pork tenderloin I \$34** roasted pork tenderloin glazed with a cherry balsamic bbq sauce, served with grilled asparagus and smoked gouda mashed potatoes

**atlantic salmon I \$35** roasted with wild mushroom and fingerling potato ragout, green beans, vegetable coulis

**ahi tuna I \$37** black sesame crusted, shiitake mushrooms, thai basil scented basmati rice, lemon thyme pineapple nage

**new york strip steak I \$39.50** grilled to perfection, served with yukon gold potato au gratin, wilted organic spinach, herb roasted wild mushrooms, caramelized vidalia onion demi-glance



## Entrees Continued

**filet of beef I \$45** with horseradish mashed potatoes, wild mushroom ragout, frizzled onions and cabernet demi reduction

**peppercorn filet I \$47.50** stuffed with boursin cheese and prosciutto, wild mushroom and bacon hash

**roasted halibut I \$39** served with carrot and candied ginger beurre blanc, steamed vegetables and parmesan polenta cake

**grilled red snapper vera cruz I \$38** topped with green olive, tomato, cilantro and roasted corn relish

**panko crusted mahi mahi I \$35** with sweet & spicy soy, wok-fried vegetables and steamed rice

**sea bass I \$42** roasted in extra virgin olive oil and drizzled with lemon basil butter, asparagus, baby carrots and au gratin potatoes

**rack of lamb I \$41** lamb chops served with honey thyme glaze and white bean wild mushroom cassoulet

**grilled eggplant and vegetable napoleon I \$28** with orzo pasta, gorgonzola cheese, balsamic reduction and pesto oil

**vegetable strudel I \$28** herbed vegetables roasted inside a pastry shell, served with a red pepper sauce

**wild mushroom ravioli I \$29** tossed in roasted garlic cream sauce

**mediterranean pasta I \$26** penne pasta tossed with sautéed vegetables in a tomato pesto parmesan sauce

\*\*entrees include starter, dessert, fresh bakery rolls and butter and coffee and teas.



## Duo Entree Plates

**porcini crusted filet with salmon en croute I \$49** with merlot reduction and fresh dill butter, yukon gold mashed potatoes and grilled asparagus

**roasted chicken with crab cake I \$38** with dijon sauce, red pepper rouille, grilled asparagus and seasoned red bliss potatoes

**seared sirloin filet with chicken I \$44** served in natural juices with rosemary chicken jus, mushroom risotto and vegetable medley

**grilled filet mignon with pan seared halibut I \$52** with wild mushroom sauce, carrot ginger butter, french beans, roasted tomato and au gratin potatoes

**roasted beef tenderloin with crab cake I \$50** bordelaise, red pepper rouille, asparagus and whipped potatoes

**jerk marinated chicken with mahi mahi I \$36.50** caribbean chicken sauce, pineapple relish, banana fried rice and steamed asian vegetables tossed in a honey soy glaze

**grilled filet with roasted sea bass I \$54** with truffle demi-glace, lemon basil butter, duchess potatoes, asparagus with baby carrot

**peppercorn encrusted sirloin with shrimp skewer I \$45** with cognac sauce and cajun cream sauce, lyonnaise potatoes and broccoli polonaise

**pan seared filet mignon with stuffed lobster tail I MP** served with au gratin potatoes, asparagus, baby carrot with truffle demi-glace, crab stuffing and red pepper sabayon

\*entrees include starter, dessert, fresh bakery rolls and butter and coffee and teas.



## Build Your Own Dinner Buffet

### **hot buffet I \$36**

coffee, iced tea, assorted artisan breads and rolls included

We Proudly Serve Starbucks Coffee add to any menu item for an additional \$2,

### **salads/choose two**

garden salad with tomatoes, cucumbers, olives and croutons with ranch and red wine vinaigrette, yukon gold potato salad, creamy cole slaw, roasted vegetable pasta salad with pesto, fruit salad, panzanella salad, field greens with feta, pecans and dried cranberries, marinated wild mushroom salad with roasted red peppers, tomatoes and cucumbers in lemon vinaigrette, white bean salad with tomatoes, mushrooms and bacon, vegetable crudite, greek orzo salad, classic caesar salad, romaine tossed with buttermilk ranch, bacon and diced tomatoes,

### **entrees/choose two**

carved roast beef with au jus and horseradish (upgrade to prime rib for \$8) pretzel chicken with dijon cream sauce, bbq pork ribs, roasted pork loin with cherry balsamic bbq glaze, blackened tilapia with tomato lime sauce, roasted chicken with lemon rosemary sauce, braised mahi mahi with lemon butter, roasted salmon with caribbean bbq sauce, chicken cordon bleu, fried or roasted pecan chicken with apple bourbon sauce,

### **accompaniment/choose two**

seasonal vegetable medley, garlic mashed potatoes, rice pilaf, roasted red bliss potatoes, au gratin potatoes, vegetable paella, three cheese mac & cheese, penne tossed in sun-dried tomato pesto, cavatappi pasta in roasted garlic cream sauce, green bean medley,

### **desserts/choose two**

Kentucky pecan pie, seasonal selection of pies and tortes, assorted cheesecake's chocolate peanut butter pie, streusel apple torte, triple chocolate torte

## Buffet Dinners



### **italian buffet I \$38**

grilled antipasto display, tossed garden salad with italian vinaigrette, caesar salad with parmesan croutons and rotini pasta salad

### **selection of two entrees:**

spicy italian sausage, peppers and onions shrimp scampi tossed in linguini meat or vegetable lasagna, chicken parmesan, chicken piccata with lemon caper butter, pesto chicken with melted mozzarella, pan seared tilapia with tomato olive relish, ravioli tossed in a roasted garlic cream sauce

penne pasta tossed in sun-dried tomato pesto, grilled italian vegetables, basil potatoes, italian bread with herb olive oil, pistachio mousse tiramisu and cannolis

### **beach bar-b-que I \$44**

grilled vegetable platters, red and yellow tomato cucumber salad with bermuda onions, red wine vinegar and oil, chilled cavatappi pasta and fresh pencil asparagus, dijon vinaigrette

### **selection of two entrees:**

shrimp and scallop kabobs, barbecued chicken, baby back ribs, grilled skirt steak, chimichurri sauce grilled breast of chicken, chipotle lime glaze marinated mahi-mahi, grilled pineapple salsa \*8 oz. New York strip (additional \$6)

au gratin potatoes, corn on the cob, corn bread with sweet creamery butter, sliced watermelon, seasonal fruit cobbler

### **the mediterranean I \$42**

classic italian soup with sausage, potato and kale, antipasto display, shaved fennel and orzo pasta salad with chanterelle mushrooms, balsamic marinated grilled vegetables includes zucchini, portobello mushrooms, marinated artichoke hearts, assorted olives and fresh mozzarella

### **selection of two entrees:**

grilled swordfish with roasted tomatoes & olive tapenade, grilled tuscan chicken with roasted red peppers, green olives and rosemary, roasted salmon with clams and mussels, spicy romesco garlic and oregano shrimp with white bean stew (three shrimp per person), wild mushroom risotto, oven roasted vegetable ratatouille, focaccia and italian breads, sweet creamery butter & olive oil, biscotti spears and crème

brulee cheesecake



## Buffet Dinners Continued

### **southwestern I \$44**

anasazi bean soup with miniblue corn frizzles, tossed wild greens, pine nuts, tequila vinaigrette, cheese tortellini and adobo chicken salad, bourbon drenched fruit salad, roasted corn and black bean salad

### **selection of two entrees:**

cilantro oil, lime and garlic marinated strip steaks with wild mushroom and chili onion marmalade, pork tenderloin, honey guajillo glaze and black-eyed pea relish, toasted cumin rubbed salmon with a cranberry-chipotle sauce

zucchini, yellow squash & mushrooms with chayote lime butter, black beans and spicy rice, dinner rolls & sweet creamery butter, chocolate truffle cake, cinnamon tortilla, caramel sauce and fried cheesecake xangos

### **western cookout I \$53**

smoked chicken and tomatillo chili, toppings of sour cream, shredded cheese & scallions, crispy garden greens, ranch dressing, glazed yam, pecan salad, fennel, artichoke and asparagus salad

### **selection of two entrees:**

kansas city strip steaks, peppery mushroom relish, jack daniel's barbecue ribs, mesquite rubbed roast chicken,

housemade creamy garlic mashed potatoes, baked western ranch beans, baby green beans, roasted tomato vinaigrette, country fried onions, buttermilk biscuits and sourdough rolls with honey butter peach pie and chocolate peanut butter torte

### **steak and potato I \$46.25**

homemade potato salad, cole slaw, sliced ripe tomatoes and red onion vinaigrette, mixed garden greens ,cucumbers, yellow peppers and croutons with bacon ranch dressing, corn muffins and sweet butter, baked potato bar, roasted corn on the cob with parmesan cheese, grilled strip steak, grilled chicken, apple caramel pie and brownies

### **seasonal/organic buffet I market price**

create a seasonal organic menu with our chef using local ingredients to suit your wants and needs. Our chef will shop our local markets and vendors to create the perfect menu using only organic and local ingredients





## Hors D'oeuvres

### **Cold Selections I \$150**

priced per 50 pieces antipasto skewers, assorted gourmet sandwiches, asparagus wrapped in prosciutto, california rolls with soy, ginger and wasabi, mediterranean chicken parmesan crisps, vietnamese summer vegetable roll, goat cheese stuffed cherry tomatoes with pesto and toasted pine nuts, smoked salmon and lemon dill, cream cheese tarts fresh mozzarella, sun-dried tomato tapendae crostinis

### **Hot Selections I \$150**

priced per 50 pieces beef or chicken satays with peanut dipping sauce, miniature chicken cordon bleus, sweet and spicy bbq meatballs, Thai chicken cashew spring rolls, vegetable spring rolls, voodoo chicken wings, miniature assorted pizzas, steamed potstickers with soy ginger sauce, miniature reubens, parmesan cheese artichokes, french bread bruschetta with pesto, sesame chicken, chicken quesadilla cornucopia,

### **Hot Selections I \$185**

priced per 50 pieces sweet oriental duck spring roll with orange glaze, coconut shrimp with sweet chili sauce pepper, crusted lamb chops with dijonnaise, maryland style crab cakes with red chili aioli, hibacchi chicken or beef skewers

### **Shooters I \$195**

priced per 50 pieces spicy gazpacho with grilled shrimp skewer, tomato parmesan with crispy mozzarella filled wonton, scallop ceviche with mango salsa, wild mushroom puree with porcini dusted beef, satay vodka poached oysters with cocktail sauce

### **Snacks**

**serves 25 pretzels, chips and dips I \$72 selection of mixed nuts I \$93**

### **Chilled Asian Spoons Hors d'Oeuvres I \$185**

priced per 50 pieces thai chicken salad with toasted coconut and raisins, smoked salmon with avocado lime crème fraiche and tomato, grilled sirloin with tomato and horseradish, gorgonzola cheese with glazed pears and toasted almonds, tomato olive tapenade with mascarpone cheese and parmesan crisp, brie cheese with caramelized apples and candied pecans, medium-rare tuna with seaweed salad, wasabi, pickled ginger, grilled chicken with romaine, caesar dressing and pecorino

### **Hot Asian Spoons Hors d'Oeuvres I \$185**

priced per 50 pieces sweet and spicy flash fried asian rock shrimp, pancetta and pea risotto, maryland style baked crab dip, breaded chicken tossed in peanut sauce with cashews, beef oscar with crab, asparagus and hollandaise, spicy pork tenderloin with asian slaw, chorizo sausage with corn and black bean relish with monchego, blackened scallops with bacon and bleu cheese

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

\*Contains or may contain raw or under cooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

## Cold Display Stations



priced per person

**side of smoked scottish salmon\* | \$10**

with caviar and traditional condiments

**crudite selection | \$6**

with an assortment of dips

**antipasto | \$9**

prosciutto, provolone, salami, pepperoni, smoked mozzarella, roasted peppers, black and green olives, artichoke hearts and asparagus, warm focaccia

**chilled shrimp displayed in ice bowls | \$12.75**

with horseradish sauce, cocktail and citrus wedges

**tropical fruit display | \$6.50**

with chopped nuts, coconut, brown sugar, whipped cream and dark chocolate fondue

**imported and domestic cheeses | \$10**

served with french bread and crackers, fresh fruit garnish

**mixed greens | \$7.25**

toasted pecans, raspberries, goat and boursin cheeses, tomato, croutons and sunflower seeds, port wine vinaigrette or garlic ranch

**ice carvings | prices start at \$350**

our executive chef will be pleased to create a replica of your company "logo" or a specialty design in ice for your event

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

\*Contains or may contain raw or under cooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.



## Carving Stations

**slow roasted turkey I \$210**

with fresh cranberry orange relish, giblet gravy, silver dollar rolls (serves 25 people)

**honey cured ham I \$270**

served with honey mustard sauce and savory biscuits](serves 50 people)

**roasted peppered beef tenderloin I \$330**

served with champagne and pink peppercorn bearnaise, kimmelwick rolls (serves 20 people)

**baked brie I \$175**

puff pastry wrapped with raspberry preserves and almonds (serves 25 people)

**sesame encrusted tuna loin I \$350**

served rare with soy sauce, wasabi and seaweed salad (serves 40 people)

**rack of lamb dijonnaise I \$285**

mint jelly

**prime rib of beef I \$285**

rubbed, roasted in natural juices, creamed horseradish, assorted rolls (serves 35 people)

**top round of beef\* I \$285**

baron of beef, served with silver dollar rolls, bordelaise sauce (serves 40 people)

**steamship round of beef\* I \$650**

standing steamship round, expertly carved and served with appropriate condiments, creamy horseradish and silver dollar rolls (approximately 60 lbs. - serves 100 people)

**asian spice-rubbed pork\* I \$270**

with cucumber raita and assorted rolls (serves 25 people) \*attendant required I \$85 each based on one attendant per 50 guests

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

\*Contains or may contain raw or under cooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

## Specialty Stations



stations are priced per person, based on multiple stations, one hour of service

### **pasta bar | \$12.25**

choice of 3 pastas: cheese ravioli, penne, bowtie, fettuccine, tortellini and gnocchi choice of 3 sauces: classic marinara, puttanesca, aglio e olio, alfredo, pesto and garlic bread sticks add: grilled chicken, grilled Portobello mushrooms, Italian sausage, sun-dried tomatoes, primavera vegetables, roasted red peppers (additional \$3.25 per person)

### **wok station\***

authentic Chinese wok cookery, served from Chinese “to go” containers with chop sticks and fortune cookies, Szechwan beef with scallions, mushrooms and oyster sauce | \$10.50 chicken or beef chow mien | \$9.50 vegetable stir fry with tofu | \$8.25 spicy shrimp & cellophane noodles, black bean sauce | \$11.50

### **sushi bar\* | \$20**

(based on 4 pieces per guest assorted maki and nigiri style sushi, pickled ginger and wasabi

raw bar\*(carb conscious)| \$20 oysters, clams, shrimp cocktail, crab claws, steamed mussels, house made citrus cocktail sauce herbed tartar sauce & mustard sauce

### **salad station | \$7.50**

romaine leaves, mixed field greens, baby spinach leaves, shredded parmesan, low-fat mozzarella, anchovies, herb croutons, assorted dressings, roast turkey, bacon, European cucumbers, Bermuda onions, roma tomatoes, pepperoncini, roasted red peppers, raspberries, black olives, pumpkin seeds, julienned carrots, shredded red cabbage, green peppers, spiced pecans, roasted walnuts, dried cranberries

fresh fruit fondue station(low cholesterol)| \$7.50

skewers of fruit including: strawberry, kiwi, oranges, melons, pineapple, carambola, assortment of berries, pots of dark chocolate, cinnamon, sugar whipped cream

### **mashed potato martini\* | \$8.25**

mashed sweet potatoes, Yukon gold mashed potatoes, roasted garlic puree and purple Peruvian mashed potatoes served in a martini glass toppings: bacon, mushrooms, scallions, cheddar cheese, sour cream, leeks and primavera vegetables garnished with gaufrette potatoes, fried leeks, gravy and assorted sauces

### **Mediterranean mezze | \$8.25**

grilled vegetable napoleons dolmades and hummus, olive tapenade, romesco, feta, kalamata olives, flatbreads and sesame crackers

## Specialty Stations Continued



### **Asian grill station\* | \$13**

satays: grilled chicken, sriracha shrimp, green curry beef, garlic marinated Portobello, pesto rubbed Japanese eggplant accompanied by kim chee, pork dumplings, peanut sauce, sweet chili dipping sauce

### **fajita station | \$12**

grilled chicken strips, grilled steak, grilled shrimp, grilled peppers and onions, roasted corn, black beans, salsa, flour tortillas, guacamole, sour cream, Monterey jack cheese, cheddar cheese, jalapeños, lettuce, tomatoes

### **quesadilla station | \$9.75**

choice of 3 quesadillas: steak fajita quesadillas, chicken fajita quesadillas, vegetarian quesadillas, shrimp and spinach quesadillas, black bean pineapple quesadillas, crabmeat quesadillas, fire roasted tomato salsa black bean dip, guacamole spicy cheese dip, sour cream

### **slider station choose two | \$11 choose three | \$13 choose four | \$14**

variety of miniature slider sandwiches, beef with American cheese, mayo, pickles and lettuce buffalo chicken with hot sauce, lettuce and tomato, medium-rare tuna with wasabi and seaweed, crab cake with field greens, lettuce and tomato, bbq pork on buttered roll, Cincinnati chili and cheese Coney's, add seasoned potato wedges and chips for \$2 more per person

### **sports bar | \$30.25**

warm jumbo pretzels, ballpark mustard, fresh popcorn & shelled peanuts, boneless buffalo chicken tenders, celery and carrot sticks, bleu cheese dipping sauce, jalapeño poppers, beef and chicken quesadillas, yellow and blue corn tortilla chips, garnishes of chili con queso, pico de gallo, fresh guacamole, salsa and cilantro sour cream

### **red, white and blue | \$29**

cheese presentation: garnished with fresh fruit and berries, served with sliced baguettes and flatbread fresh garden crudité: presentation of seasonal vegetables served with savory dips, spicy buffalo chicken wings with celery sticks and bleu cheese dip, bbq chicken wings with ranch dip, mini corn dogs, brown mustard, mini pepperoni pizza bites, nacho bar with cheese, beef, jalapeños and onions

\*attendant required | \$85 each based on one attendant per 50 guests

\*Contains or may contain raw or under cooked ingredients. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



## Sweet Stations

priced per person

### **sundae bar\* | \$13**

premium vanilla bean and double chocolate ice cream toppings: m&m's, sprinkles, chocolate morsels, gaufrettes, snicker's, peanut m&m's, milky way, oreo's, reese's pieces, maraschino cherries, peanuts, whipped cream, caramel topping, chocolate syrup, waffle and sugar cones add: root beer floats, banana splits, malted milk shakes, brownie sundaes (additional \$4 per person)

### **fruit fondue | \$8**

to include: whole fresh strawberries, cubed melons, cubed pound cake, cubed sponge cake, honey, powdered sugar, shredded toasted coconut, whipped cream, cinnamon sugar, white and dark chocolate fondues

### **miniature pastries | \$11**

to include: mocha pyramids, three sisters, chocolate eclairs, profiterole, assorted chocolate truffles, fruit tartlettes, lemon tarts, chocolate dipped strawberries

### **varieties of tortes, tarts and pastries | \$12**

to include: black forest cake, kahlua opera torte, raspberry sacher torte, lemon tart, chocolate banana cake, chocolate mousse cake, carrot cake, vanilla bean crème brulee, assorted biscottis enhancements

### **cheesecake station | \$6.25**

rich, creamy New York cheesecake offered with: cherry, blueberry and crushed pineapple toppings, whipped cream and chocolate sauce

### **deluxe imported cheese station | \$12**

specialty imported cheeses consisting of gorgonzola, taleggio, walnut wrapped pecorino, mimolette, french brie, caciotta al tartuffo, accompanied by dried and fresh fruit, nuts, breads, crackers, chutney, honey and balsamic reduction

### **bananas foster and cherries jubilee\* | \$9.50**

each prepared to order and served over vanilla bean ice cream

### **crepe station\* | \$7.25**

fresh crepes prepared with: warm apple filling, sautéed with brown sugar and butter, warm peach filling and double chocolate mousse \*attendant required | \$85 each based on one attendant per 50 guests

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



## Wine

### **Sparkling Wines/Champagnes**

Freixenet Brut, Spain | \$33 Mumm Cuvee, Napa Valley | \$79 Moet & Chandon Extra Dry, France, White Star | \$100

### **White Wines**

Beaulieu Vineyards, Century Cellars California, Chardonnay | \$31 Kendall-Jackson, California, Chardonnay | \$50 Clos Du Bois, Sonoma County, Chardonnay | \$39 Campanile, Italy, Pinot Grigio | \$34 Chateau Ste. Michelle, Washington State, Johannisberg Riesling | \$31 Pighin, Grave del Friuli, Pinto Grigio | \$41 Beringer, California, White Zinfandel | \$31 Freixenet, San Sadurni d'Anoia, Blanc de Blancs | \$35 Stone Cellars by Beringer, California, Pinot Grigio | \$33 Stone Cellars by Beringer, California, Chardonnay | \$33 Brancott, Marlborough, Sauvignon Blanc | \$34

### **Red Wines**

Beaulieu Vineyards, Century Cellars California, Cabernet Sauvignon | \$31 Estancia, California, Cabernet Sauvignon | \$50 Beaulieu Vineyard, Century Cellars California, Merlot | \$31 Blackstone, California, Merlot | \$39 Mark West, California, Pinot Noir | \$39 Estancia, California, Pinot Noir | \$51 Greg Norman, Australia, Shiraz | \$50 Stone Cellars by Beringer, California, Merlot | \$34 Stone Cellars by Beringer, California, Cabernet Sauvignon | \$34 Clos du Bois, North Coast, Merlot | \$39 La Crema, Sonoma Coast, Pinot Noir | \$59 Aquinas, Napa Valley, Cabernet Sauvignon | \$36

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



## Cocktails

### host bar #1

Marriott name brand cocktails | \$7.25  
imported beer | \$6.00  
domestic beer | \$5.00  
house wine | \$7.25  
mineral water | \$3.75  
soft drinks | \$2.75

### host bar #2

premium name brand cocktails | \$7.75  
imported beer | \$6.00  
domestic beer | \$5.00  
house wine | \$7.25  
mineral water | \$3.75  
soft drinks | \$2.75

### cash bar

Marriott name brand cocktails | \$7.75  
premium name brand cocktails | \$8.75  
imported beer | \$6.25  
domestic beer | \$5.25  
premium house wine | \$10.00  
house wine | \$7.75  
mineral water | \$4.00  
soft drinks | \$3.00

cordial service

Baileys, Amaretto, Grand Marnier, Kahlua, Courvoisier V.S. | \$7.75

punch service | priced per gallon

non-alcoholic fruit punch | \$34

champagne punch | \$57

screwdrivers | \$63

bloody marys | \$63

bartender fee | \$55/each

Marriott call brands Gordon's Vodka, Cruzan Aged Light Rum, Gordon's Gin, Grant's Family Reserve Scotch, Jim Beam White Label Bourbon, Jose Cuervo, Korbel Brandy, Canadian Club Whisky

Marriott name brands Jack Daniels Tennessee Whiskey, Smirnoff, J&B, Jose Cuervo Especial Gold, Beefeater, Bacardi Superior Rum, Korbel Brandy

premium brands Maker's Mark, Crown Royal, Dewar's White Label Scotch, Tanqueray, Absolut, Cuervo 1800, Myers's Dark, Captain Morgan, Makers Mark, Korbel Brandy

domestic beer Budweiser, Bud Light, Miller Lite, Michelob Ultra, Sam Adams

imported beer Heineken, Amstel Light

craft beer Kentucky Bourbon Barrel Ale Leinenkugels Fire Side Nut Brown Ale

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.





## Cocktail Specialty Stations

### Specialty Beverage Stations

#### **shaken, not stirred | \$10 per drink**

premium flavored vodka and gin selections vodka: Grey Goose, Ketel One, Ketel One Citroen, Vincent Van Gogh, Vanilla and Raspberry gin: Bombay Sapphire and Vincent Van Gogh specialty martinis: cosmopolitan, godiva chocolate, granny smith apple, lemon drop, key lime pie and jolly rancher bar mix

#### **the cantina | \$7.75 per drink**

celebrate the untamed spirit of Mexico's premium family of Cuervo tequilas strawberry and traditional frozen margaritas Gold, Traditional and 1800 Mexican beers: Dos Equis, Tecate and Corona tortilla chips

#### **the brewfest | \$7.75-\$10 each**

a popular selection from around the world variety of beers and microbrews (inclusive non-alcoholic selection) malternatives: Bacardi Silver, Mike's Hard lemonade, Sauza Diablo and Stolichnaya Citrona chips and pretzels

#### **wine bar | \$10-\$12 per glass**

sample a selection of our premium wines accompanied by a selection of imported cheeses

\*complement hosted and cash bars with a specialty station \*minimum 50 guests



## Specialty Breaks

### **priced per person**

#### **sweet and salty | \$12**

cookies and brownies, chips, pretzels, salted peanuts and bottled water

#### **after school | \$16**

trail mix, rice krispie treats, polly-o cheese sticks, popcicles, Drake cakes (Ring Dings, Devil Dogs and Yodels) Yoo-hoos and bottled water

#### **ballpark | \$15**

pretzel bites with Stadium mustard, bagel dogs, fresh popcorn, Cracker Jacks, roasted peanuts, chocolate malts, old fashioned bottles of Coca-Cola and root beer

#### **make your own trail mix | \$14**

housemade granola, raisins, Chex mix, peanuts, almonds, sunflower seeds, chocolate covered peanuts, M&M's, Peanut M&M's, cheddar popcorn, sunflower seeds, dried cherries, yogurt covered pretzels, salted pretzels, banana chips, dried apricots, walnuts, pecans, wasabi peas, bottled water and soft drinks

#### **frozen treat | \$14**

Ben & Jerry ice cream bars, frozen candy bars, choco tacos, Klondike bars, coffee, tea, decaffeinated coffee and bottled water

#### **nostalgic break | \$13**

vintage sodas and candies such as gummy bears, licorice, taffy, bubble gum, Cracker Jacks, gumballs, Andy Cap hot fries, blow pops and air heads to name a few, old time Coke bottles, root beers and sodas

#### **ice cream fountain | \$16**

assorted flavors of Graeter's ice cream including vanilla and chocolate served in waffle cones with fudge, caramel and raspberry sauces with nuts, whipped cream, M&M's and Snickers bars, coffee, decaffeinated coffee, tea and bottled water

## Specialty Breaks Continued



### **the red break | \$14**

strawberries, apples, raspberry Twizzlers, hot tamales, red gum drops, red iced devils cupcakes, assorted red colas, teas and vitamin drinks

### **crazy cupcake break | \$13**

seasonal selection of chef's artisan cupcakes coffee, decaffeinated coffee, tea and bottled water

### **the chocoholic | \$15**

chocolate chip and double chocolate chip cookies, chocolate covered Oreos, Snickers, Hershey bars, chocolate covered pretzel rods, chocolate ice cream bars, Yoo-hoo, hot chocolate, coffee, decaffeinated coffee and bottled water

### **energy burst | \$14**

assorted energy bars, chocolate covered peanuts, trail mix, energy drinks and vitamin waters

### **healthy life style | \$14**

Kashi, granola and nutria-grain bars, carrot and celery sticks, pita with hummus and ranch, tropical trail mix, green tea, banana bread and bran muffins with apple butter and margarine, fresh fruit smoothies, vitamin water, juices and bottled water

We Proudly Serve Starbucks Coffee add to any menu item for an additional \$2

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 8% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



## All Day Planner Packages

### All Day Planner Package #1

#### **continental, breaks & lunch | \$43**

all entrées include chef's selection of dessert, fresh brewed iced tea

**early morning** fresh brewed coffee, decaffeinated coffee and selection of bigelow teas selection of chilled juices  
assortment of fresh baked breakfast pastries butter and fruit preserves rainbow of seasonal fruits

**mid-morning** fresh brewed coffee, decaffeinated coffee and selection of bigelow teas assortment of soft drinks and bottled waters  
selection of package lunch

#### **select one:**

**all american deli buffet** roast beef, turkey, ham, swiss, white and yellow cheddar cheeses, tomatoes, bermuda onions, lettuce, pickles, olives and peppers, mayonnaise, dijon mustard, housemade cole slaw, albacore tuna salad, new fashion potato salad, sliced breads & rolls and pastry selection of the day, fresh brewed iced tea (minimum 25 people)\$3 extra per person if under 25

or

**package plated** lunch selections club wrap with fresh fruit and kettle chips, cobb salad with rolls & butter, steak salad with rolls & butter

**mid-afternoon** fresh brewed coffee, decaffeinated coffee and selection of bigelow teas, assortment of soft drinks and bottled waters, chocolate chip cookies



## All Day Planner Packages Continued

### All Day Planner Package #2

#### **breakfast, breaks & lunch | \$58.50**

##### **early morning**

fresh brewed coffee, decaffeinated coffee and selection of Bigelow teas, selection of chilled juices, flavored yogurts fresh seasonal fruits and berries, assorted dry cereals with 2% and skim milk, farm fresh scrambled eggs with fine herbs, cinnamon raisin, French toast with warm maple syrup, applewood smoked bacon and link sausage, breakfast potatoes, assorted breakfast pastries with sweet creamery butter and fancy preserves

##### **mid-morning**

fresh brewed coffee, decaffeinated coffee and selection of Bigelow teas, assortment of soft drinks and bottled waters

##### **selection of package lunch choose one:**

little Italy buffet minestrone, Caesar salad with garlic croutons, antipasto tray pasta salad, spicy sautéed Italian sausage with peppers and onion, grilled pesto chicken with mozzarella cheese or chicken parmesan

breadsticks with marinara, grilled vegetables

tiramisu and cannolis

or

##### **package plated lunch selections**

traditional Caesar salad with grilled chicken breast

chicken stuffed with herb cheese, risotto, French beans and red pepper sauce

top sirloin with Yukon gold garlic mashed potatoes and grilled asparagus

ginger grilled mahi mahi over Asian soba noodles and oriental vegetables, hoisin sauce

chef's selection of dessert

all selections include fresh market salad, fresh baked rolls & butter, fresh brewed iced tea

mid-afternoon selection of flavored coffees, shaved chocolate, whipped cream, cinnamon sticks, orange zest, rock candy swizzle sticks, biscotti, scones



## All Day Planner Packages Continued

### All Day Planner Package #3

#### **lunch & mid-afternoon break I \$43**

#### **selection of package lunch choose one:**

package buffet lunch selections

fresh fruit salad, vegetable crudite, salad of seasonal greens with assorted dressings

#### **selection of two entrées:**

pan seared tilapia with tomato lime butter, roast pork loin with cherry balsamic bbq sauce, roasted chicken breast with rosemary lemon sauce, North Atlantic salmon with citrus butter, roasted top sirloin of beef jardiniere, pretzel chicken with dijon sauce

roasted red skin potatoes, seasonal vegetables rolls and creamery butter

assorted pastries and tortes (minimum 25 people) \$3 more per person if under 25 people

or

#### **package plated lunch selections**

braised rosemary chicken with roasted vegetables and whipped potatoes, grilled fresh Atlantic salmon with French beans, basmati rice, red pepper coulis

above two entrées include fresh market salad, fresh baked rolls, butter and dessert

**mid-afternoon** fresh brewed coffee, decaffeinated coffee and selection of Bigelow teas, assortment of soft drinks and bottled waters, selection of gourmet cookies and double chocolate brownies



## No Lunch Planner Packages

### **No Lunch Planner Package #1**

#### **morning & afternoon breaks | \$21.50**

early morning fresh brewed coffee, decaffeinated coffee and selection of Bigelow teas selection of chilled juices, assortment of fresh baked breakfast pastries, butter and fruit preserves, rainbow of seasonal fruits, assortment of soft drinks and bottled waters

mid-morning fresh brewed coffee, decaffeinated coffee and selection of Bigelow teas, assortment of soft drinks and bottled waters

### **No Lunch Planner Package #2**

#### **continental breakfast, mid-morning & mid-afternoon breaks | \$23.75**

early morning fresh brewed coffee, decaffeinated coffee and selection of Bigelow teas selection of chilled juices, assortment of fresh baked breakfast pastries, butter and fruit preserves, rainbow of seasonal fruits, mini ham and cheese croissants, selection of cold cereals with seasonal berries and bananas, assortment of fruit yogurts and housemade almond granola

mid-morning fresh brewed coffee, decaffeinated coffee and selection of Bigelow teas, assortment of soft drinks and bottled waters

mid-afternoon fresh brewed coffee, decaffeinated coffee and selection of Bigelow teas assortment of soft drinks and bottled waters, selection of gourmet cookies & double chocolate brownies

We Proudly Serve Starbucks Coffee add to any menu item for an additional \$2